

Chocolate Mocha Cream Cake with Raspberry Coulis

Cake:

1/4 cup margarine, softened
1/4 cup applesauce
1/2 cup granulated sugar
1/2 cup packed dark brown sugar
1 egg
1 cup all-purpose flour
1/4 cup plus 2 Tablespoons unsweetened cocoa
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup strong brewed coffee
1 teaspoon vanilla extract
1/2 cup semisweet chocolate chips
Cooking spray + 1 teaspoon all-purpose flour

Mocha Cream:

2 Tablespoons hot tap water
1 Tablespoon instant coffee granules
1/2 cup marshmallow cream
1/2 pint whipping cream

Raspberry Coulis:

2 Tablespoons granular sugar
2 Tablespoons water
1 cup fresh or frozen raspberries

1. Preheat the oven to 350 degrees.
2. In a medium mixing bowl, cream the margarine, applesauce, granulated sugar and dark brown sugar.
3. In a separate bowl combine the flour, cocoa, baking soda, baking powder and salt.
4. Add the dry ingredients alternately with the coffee and vanilla to the creamed mixture.
5. Fold in the chocolate chips.
6. Pour into a greased and flour one 8" X 8" X 2" baking pan.
7. Bake 30 to 35 minutes or until a wooden toothpick inserted in the center comes out clean. Cool on cooling rack.

Mocha Cream:

1. Combine water and coffee granules in a 1-quart mixing bowl until dissolved. Blend in marshmallow cream with a wire whip until smooth.
2. In a separate bowl beat whipping cream until it holds stiff peaks. Gradually and gently fold in coffee mixture. Cover and chill.

Raspberry Coulis:

1. Combine the sugar and water in a small heavy saucepan and bring to a boil over high heat. Reduce the heat to medium and simmer until sugar dissolves, about 1 to 2 minutes. Add the raspberries and cook, stirring occasionally, until the syrup thickens and reduces by 3/4 the volume, about 5 minutes.
2. Strain through a fine wire mesh strainer, pressing down with a wooden spoon to extract as much juice as possible. (If too thick, add water a teaspoon at a time to reach the desired consistency.) Cover and refrigerate until ready to use. (The coulis can be refrigerated in an airtight container for up to 3 days.)

For service: Portion cake into 9 uniform pieces and plate. Top creatively with the Mocha Cream. Drizzle with Raspberry Coulis creatively. Garnish with a mint leaf, fresh raspberry and a sprinkle of confectioners sugar if desired.